



DOWN THE ROAD

PRESSING NEWS OF ANTHONY ROAD WINE COMPANY

ANTHONY ROAD GRAPES SHIP TO CALIFORNIA

New York Rieslings will be part of two-bottle package

In a unique twist, Californians may finally taste New York rieslings on their own turf—not through the new shipping legislation but because Napa's own Scott Harvey Winery will make wine from ARWC's riesling grapes. The Anthony Road Wine Company sold 1.6 tons of riesling grapes to Harvey Winery in Napa Valley this fall. Owner Scott Harvey judged the 2005 N.Y. Wine & Food Classic and later talked to Ann and John Martini about an idea he'd had for a while to make wine in Napa from New York grapes.

The Finger Lakes area's reputation for having some of the best riesling grapes in the United States, and some say, the world, intrigued Harvey, who started making wine when he was a 19 year old exchange student in Germany—the better known home of the riesling. He now intends to produce about 100 cases of wine from the New York riesling and offer them for sale as part of a two-bottle package—one made from New York

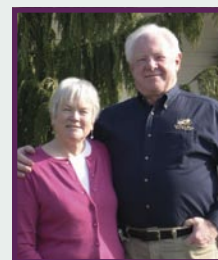
riesling grapes and one made from Napa Valley grapes. This will allow consumers to make a side-by-side comparison. Cost will be in the low-to mid-\$20 range for each and he hopes to release it in February or March of this year.

"We can grow great riesling fruit on the east coast, given our cooler climate. Riesling works here because I think it's almost destined to work here," said Peter Martini vineyard manager at ARWC.

The rieslings were hauled into the cellar by wagon, sorted and put into bigger one-ton containers for shipping. "It's a long way from the east coast to the west coast. I wanted to make sure that the best fruit goes over there and the winemaker in California could treat it well," said winemaker Johannes Reinhardt.

The California wine cannot say Finger Lakes on the label, but it may be called empire riesling. And the wine description on the back of the bottle will no doubt pay homage to the grape that is making the Finger Lakes famous.

LEAVING OUR MARK, TASTEFULLY



Since the very first days when Ann and John Martini used to pull on their boots to work the vineyard with four children in tow, the Martini

family has been leaving its indelible footprints on the soil of their farm.

"How are things down at Anthony Road?" friends would ask. And the company name was grown as simply as that, from the interest of friends and customers. At that time, customers used to ring an old school bell to get the attention of Ann, who would come in from the field to tend them.

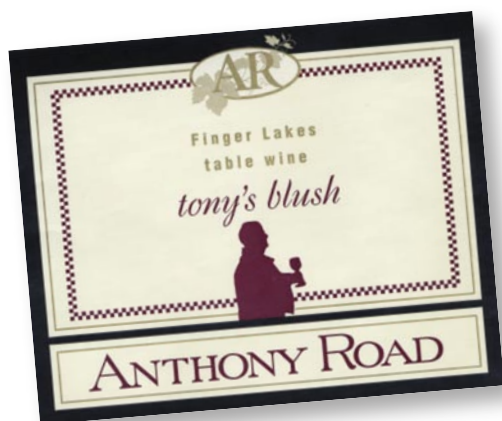
The company continues to be family-operated and people still ask how things are going down at Anthony Road. The winemaker, Johannes Reinhardt, arrived from Germany in 2000 and has since been putting his fingerprint on every bottle of wine he makes and the company sells. The incomparable combination of the family growers' footprints and Johannes' fingerprints makes each and every wine unique and of the highest quality, to be enjoyed every day in the celebration of life.

A visit to the tasting room is an opportunity to follow the footsteps of the growers, to learn more about the way the winemaker's decisions about each wine make each bottling unique and flavorful and, best of all, to taste the result for yourself.

By the end of 2005, we saw more than 40,000 visitors to the vineyard, tasting room and educational garden. Thanks for making the stop!

MAKING TONY BLUSH

Look for new labels in 2006—our blush wine Poulet Rouge has been renamed Tony's Blush. The fresh, semi-sweet wine previously represented by a rooster on the label now features our distinct "Tony" silhouette, similar to that of Tony's White and Tony's Red. Look for them together at one of the more than 400 stores statewide where Anthony Road wines are sold. If you don't see ARWC at your local store, please be sure to ask for them.



In the Vineyard



ARWC Vineyards in January.

We "hilled up," in the vineyard before winter came, creating a mound of soil on each side of the vines to protect the graft union, the most sensitive part of the vine. The last few winters have been particularly cold in the Finger Lakes region and we've suffered from the weather being in the negative teens over sustained periods. Because this reduces our yield, we tried something different this year as an extra precaution and buried some canes. We take two or three canes per vine and bury them to keep their temperatures closer to

30 degrees than the below-zero temps the air might reach. Vinifera vines are more sensitive to the negative temperatures than hybrids. For this first attempt, we've buried pinot noir, pinot gris, cabernet franc, merlot, some riesling, and gewurztraminer. This last is particularly interesting because we planted it several years ago but have lost the fruit each year due to winter damage. If the burying is successful, we may finally see our first yield of "gewurz."

Rye was also planted in the vineyard this fall, as it usually is, as a cover crop in the row middles; this helps us with the spring work because it covers some of the mud. It also adds nutrients, softens the row middle and acts as compost. Check back in the spring to see how our efforts paid off after this already cold winter!

In 2006, look for...

March/April: 2004 Martini-Reinhardt Select (M-RS) Vignoles Trockenbeeren. Available only in the tasting room, this limited production of wine is made from fruit hand selected over three days.
Early summer: 2005 Pinot Gris. It's made from the same grape as Pinot Grigio, a French wine varietal vs. Italian varietal.

Call the winery in the spring for exact release dates or to be placed on a contact list.

Muddy Boots

News from the garden

We were excited to see for the first time this summer that the espaliered fruit trees that line



the North and West sides of the education garden at ARWC bore fruit—apples, apricots and pears. We had a nice, dry year that limited any fungal infections in the fruit and both we and our visitors found this a special treat.

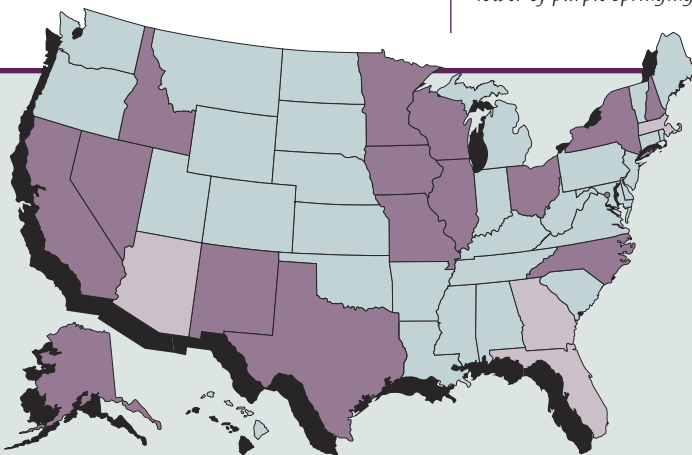
If you visited the garden, you may have noticed the grapes on the pergola. Hopefully you tried some from there and the rows of grapes just to the south. Some examples of the grapes we have in this educational "vineyard" are: Canadice, seedless table grapes; Cabernet Franc/Chardonnay, vinifera grapes; Foch, Seyval Blanc, hybrid grapes and the N.Y. native, Concord. The netting on the seedless table grapes is to keep the bird damage low but we encourage our human visitors to pick and taste and learn more about the varieties of grapes.

In the spring, check for packets of Hyacinth beans available in the tasting room to create a tower of purple springing from your garden.

Interstate Shipping

We can ship to select states—please call the winery because each state's laws and regulations vary and change weekly.

Although the new legislation did not provide for shipping to any and every state unilaterally, we support it for several reasons, among them the fact that many of our customers do. Many customers are able to purchase wine here and ship it home—saving room in their suitcases for unique finds from Finger Lakes area artisans and gift shops! Visitors to our tasting room also find it easier to ship gifts to friends and family or to recommend a wine to friends



■ Now Shipping ■ Shipping if bought in NY □ Shipping not yet permitted

once they return home. The increased shipment of our wines to other states will, ultimately, also help to increase awareness of the high quality wines produced in

the Finger Lakes. We appreciate your patience as we and other states work through this new opportunity.

Shipping status can change from week to week as each state establishes their own regulations about this issue. Please contact us for information about your state's shipping regulations.

Hand-in-hand

Visitors to the 2005 Deck the Halls event at Anthony Road enjoyed watching Ann Martini whipping up Choo Choo Train Fried Rice in a giant wok. Even more, they enjoyed the taste of the rice paired with ARWC's 2004 Vignoles. Ann has served this recipe and variations of it many times throughout the years, especially when the kids were little. It's a simple and delicious recipe that's worth sharing.

The elegantly styled Vignoles is only available at the tasting room at ARWC, due to limited production. One of the original varieties planted at Martini Vineyards, the vignoles has proven to be a grape well-suited



for this site. The semi-dry Vignoles wine is pleasant to sip while enjoying a plate of crackers with sharper cheeses. We have also found that the fruitiness and moderate sweetness go well with flavorful and slightly spicy Asian dishes such as the fried rice—especially if you add a little crushed red pepper or some spicy heat to the recipe. Different people will pick up different nuances in this wine, but it usually can be described with citrus fruit characters (pineapple, peach, lime and pear with light floral notes). Lively acidity carries the sweetness. This vintage offers little more perfume and floral characteristics than a sweeter version of this wine does. Drink now through early 2007 and enjoy well chilled.

Variety	Vintage	Alcohol (%)	TA (g/l)	RS (g/l)	# cases	Varietal Percent
Vignoles	2004	12	1.82	18	200 limited production	100%

Vinification: Whole cluster pressing, fermented at 16-18 deg.C and stopped at 18 g/l residual sugar. Aged in stainless steel.

Martini-Reinhardt Selection (M-RS) Wines:

These wines are made from hand-selected fruit and will only be made when the harvest allows. Winemaker Johannes Reinhardt and vineyard manager Peter Martini work together to bring in high quality fruit that is hand sorted so that only the exceptional fruit is made into an M-RS wine. Due to Mother Nature's heavy hand in this process, we won't make one every year but when we do, we will limit production to less than 150 cases. This upcoming March, we will be releasing our 2004 M-RS Vignoles Trockenbeeren, a true dry berry selection. This dessert wine will be available for purchase only in the tasting room.

We are also excited to let you know that we are planning to bottle a few M-RS

wines from the 2005 vintage. Currently we are planning a pinot gris, a pinot noir, riesling and a cabernet franc. These wines will not be ready for some time, but we will be selling "futures" for these wines in the beginning of June. For more information about this and our M-RS dinner slated for June 3, please contact Liz at the tasting room.

Martini Sightings

Our Brand Ambassadors, Ann and John are out and about providing tastings at liquor stores, festivals and markets where possible. John still makes a commute to New York City every weekend to share our fine wines with our neighbors to the south. Look for him in the NYC Green Market at Union Square on Saturdays, from 8 a.m. to 5 p.m. All of our wines are available there; pre-order a case and he can bring it with him.

Recipe

Choo Choo Train Fried Rice

3 eggs
 1 tbsp. Anthony Road Vignoles
 2 tbsp. minced onion
 3 tbsp. cooking oil plus 1 tbsp. sesame oil
 4 cups cooked rice, warm or cold
 ½ cup each diced ham and peas

Beat eggs with the wine. Add oils to hot skillet over medium-high heat. Stir in the minced onions and the beaten eggs. Scramble the eggs into small pieces. Add rice, ham and peas and stir constantly for 8 to 10 minutes until ingredients are well blended and heated. Season with salt and pepper to taste. Serves four.

Adapted from Joyce Chen Cook Book.

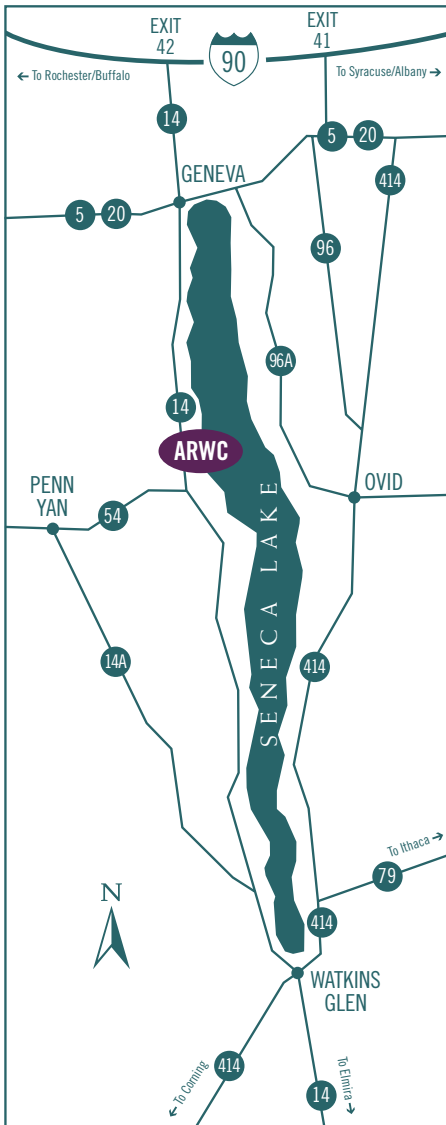
■ Ann and John will be pouring wines from New York State at the Unified Wine & Grape Symposium, Sacramento, Calif., Wednesday, Jan. 25, for an "All States Tasting."

■ ARWC is participating in the Seneca Lake Wine Trail's Chocolate and Wine event, Feb. 11 and 12 (ticketed event; contact the wine trail for more information: www.senecalakewine.com.)

■ We will be at the Corning Museum of Glass on Feb. 16 as part of their 2300th events.

■ On March 4, we will be at the Genesee Dietetic Association's sixth annual, "A Taste of the Finger Lakes" scholarship fundraiser.

Other tastings may be scheduled after newsletter prints; for complete list, call ARWC.



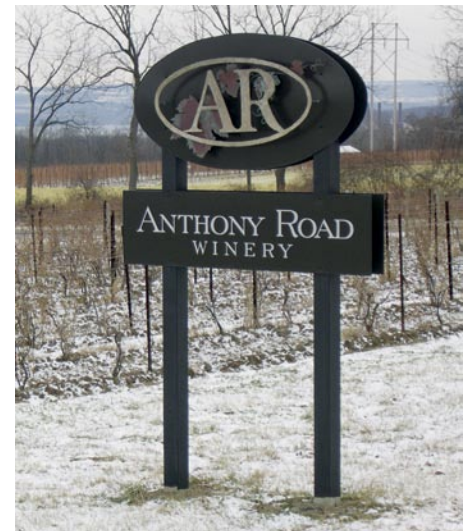
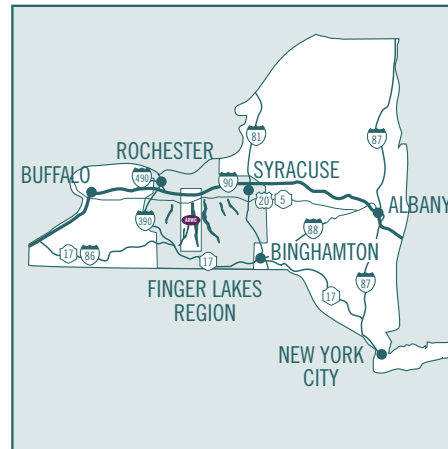
Anthony Road is ten miles south of Geneva off Route 14.

You are invited to our visitors' center tasting room, gift shop and gardens. Groups of 15 or more, please call for reservation.

Mondays – Saturdays
10 a.m. until 5 p.m.

Sundays
Noon until 5 p.m.

You may also sample and purchase Anthony Road wines at the Union Square Green Market in Manhattan on Saturdays throughout the year.



ARWC plants new signs

New signs were “planted” at Anthony Road Wine Company this fall, just about the time the grapes were being harvested. Installed on Route 14, the new signs were designed by local artisan Sam Castner.

“We wanted a simple but unique way to better guide visitors down the road and these are just beautiful,” says Ann Martini.

Using recycled materials, Castner created the AR logo using stainless steel from an original ARWC wine tank and copper (for the leaves) from copper flashing from a house demolition. Two added benefits are that the signs are reflective and low-maintenance—the stainless steel will remain shiny and rust-free while the copper will develop a natural patina that is perfect for the grape leaves. The uprights for the signs are recycled guardrails, comfortable residing roadside again albeit in a more elegant way.

Look for a new sign at the end of the driveway!



www.newyorkwines.org



ANTHONY ROAD WINE COMPANY

1020 Anthony Road
Penn Yan, New York 14527
p: 315.536.2182
800.559.2182 (toll free)
f: 315.536.5851
e: info@anthonyroadwine.com
w: anthonyroadwine.com

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